



# EPCHS WJEC HOSPITALITY AND CATERING DEPARTMENT:



## LEARNING JOURNEY YEAR 10 and 11



End of course

Complete coursework

Practice examination questions

Develop practical skills

Spring Term

LO3: understand how hospitality and catering provision meets health and safety requirements

Controlled practical examination



Grades that can be achieved for the course (lowest to highest):

- Level 1 Pass
- Level 1 Merit
- Level 1 Distinction
- Level 1 Distinction \*
- Level 2 Pass
- Level 2 Merit
- Level 2 Distinction
- Level 2 Distinction \*

To study Hospitality and Catering at College



Past question papers

LO3: Meal selection should include accompaniments and show excellent presentation skills



Start controlled written assessment



LO2: Understand how hospitality and catering providers operate

YEAR ELEVEN

Summer Term

LO1: Understand the environment in which hospitality and catering providers operate

LO3: Produce dishes to be served on a range of different menus.

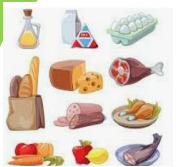
Autumn Term



ASSESSMENT

There are three areas that are examined, and you must grade in all areas to achieve an overall level. All assessments will take place in year 11.

LO3: use of commodities



LO1: Understand the importance of nutrition when planning meals

Spring Term

LO3: Be able to cook dishes



LO4: know how food can cause ill health

Year 10 Autumn Term



welcome

# EPCHS TECHNOLOGY DEPARTMENT:

## LEARNING JOURNEY YEAR 7



End of Year Assessment

Evaluation

2D Design

Project 2: Jigsaw Puzzle

Research Kandinsky

Summer Term

Using tools safely

Project 1: A5 plague

Through year 7 the students will carry out 18 weeks of Food and 18 weeks of Design and Technology. The course consists of a range of practical and written elements. The course is entitled 'Developing Skills'.



Safety and hygiene in workshop



Eatwell Plate/Seasonality

Practical: Small Cakes

Nutrition

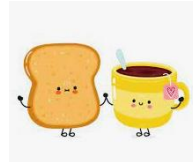
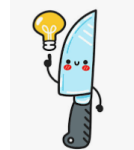
Practical: Soup

Healthy Eating

Practical: Fruit crumble

Photographic evidence will be provided of all practical work that the students produce. End of year gradings will be based on both courses.

Spring Term



Practical: Bolognaise

Using the oven/Accuracy in measuring

Practical: Pizza Toast

Using equipment and knives safely

Practical: Tea and Toast

Safety and Hygiene

Autumn Term

welcome